



SOUTHWESTERN SPECIALTIES

Puerto Nuevo Mexican Soft Tacos sonoran spice, garlic, peppers, onion, shaved cabbage-lime slaw, avocado crema, white corn tortillas

Choice of Protein or Vegetables:

Chicken.....18 Beef tips.....24 * Tofu & Veggie....18 Mexican white shrimp.....24

Shrimp Terra Cotta roasted veggie chile relleno, sauteed sonoran spice shrimp ,smoky ranchero sauce, herb goat cheese fondue 34

Grilled Pork Tenderloin and Crispy Belly roasted corn and jalapeno cheddar polenta, braised greens, AZ citrus bbq glaze.....34

TONTO ENTREES

Rigatoni Pasta chicken, chorizo, chayote squash, roasted hatch chile, red chile tomato cream, poblano pesto, cotija30

German Pork Schnitzel † german potato salad with bacon,lemon caper butter, braised red cabbage with apples, AZ lemon..... 32

Onion-Crusted Walleye † chive rémoulade sauce, yukon potato roesti cake, sautéed french beans and sweet peppers, fried capers..... 34

Pacific Coast Sanddabs † sautéed dabs, malt vinegar butter, garlic-herb mashed potatoes, sautéed heirloom carrots, snap peas..... 34

Wood-Grilled Salmon* sardinian couscous, wild mushrooms, roasted tomato, spinach, balsamic cipollini, tomato oil 38

Pan Seared Diver Scallops* camote puree, wilted kale and quinoa salad, chipotle vinaigrette ...49

Braised Boneless Beef Shortribs mashed sweet potato, brussels sprouts with bacon and red onion, red wine demi.....45

Prime Flat Iron Steak* K4 Ranch AZ Angus beef, mushroom chile rub, shallot hibiscus jam, garlic butter, crispy smashed fingerling potatoes, sauteed green beans.....42

Ancho Chile-Rubbed 6 oz. Filet* † adobo demi-glace, forest mushrooms, garlic-herb mashed potatoes, wood-grilled asparagus spears, poblano salsa verde.....48

VEGGIE NOSH

Vegan Harvest Bowl sardinian couscous with wild mushroom, roasted tomato, spinach; sweet potato hummus and frybread; wilted kale and quinoa salad.....26

Vegan Relleno blackened tofu, vegetable & quiona stuffed poblano, chayote tomatillo salsa.....26



Please ask to see our vegan and gluten free menus and inform your server before placing your order if you have any food allergies or intolerances.

* Some items may contain undercooked proteins, which may increase the chance of foodborne illness

† Tonto Classic Items

MOCKTAILS

- Cranberry Mint Cooler** Frozen Cranberries and mint with soda and sprite cranberry juice.....10
- Pamplemousse Passion** Passion fruit puree with ginger and rosemary with ruby red grapefruit soda.....10

FOR THE TABLE

- Four-Seed Baguette** pepita, sunflower, poppy, and sesame seeds 6
- Buttermilk Fried Calamari** † tossed with sweet drop chilés, chipotle aioli, AZ lemon 17
- Sweet Potato Hummus** charred mini sweet peppers, carrots, cucumber, sweet drop chiles, crunchy salsa macha, feta, grilled pita..... 19
- Three Sisters Salsa & Guac** † duo of corn chips & frybread, salsas of: corn & tomato; chayote squash & tomatillo; tepary bean & red chilies..... 21
- Ahi Tuna Poke Stack*** cucumber, avocado, sesame seeds, wasabi soy, jalapeno, furikake, seaweed salad, pickled ginger, wonton chips 24
- Tortilla-Crusted Crab Cakes** † fresh jicama & apple slaw, smoked ancho chili aioli 22
- Beef and Chorizo Meatballs** chipotle tomato sauce, oaxaca cheese, southwestern giardinara, cotija, fry bread.....20

SOUP & SALADS

- Golden Corn Chowder** † applewood bacon, pulled chicken, fresh thyme, yukon gold potatoes..... Cup 6/Bowl 8
- Tumbleweed Salad** romaine, iceberg, black beans, chipotle ranch, heirloom tomatoes, corn, tortilla strips, avocado crema, pepper jack 13/17
- Compressed Arugula Salad** † manchego, candied arizona pecans, sun-dried cherries, green apple, pistachio vinaigrette 13/17
- Harvest Salad** butter lettuce, spinach, balsamic fig dressing, strawberries, roasted beets, berry goat cheese, honey roasted marcona almonds, chia seeds, hibiscus drizzle..... 13/17
- Cobb Salad** iceberg, romaine, tomato, bacon, egg, avocado, bleu cheese crumbles and lemon-herb vinaigrette..... 13/17
- House Salad** butter lettuce, shaved radish, heirloom tomatoes, sunflower seeds, lemon-herb vinaigrette 13/17
- Caesar Salad** romaine, southwest roasted tomato, parmesan crisp, croutons, house-made caesar dressingadd anchovies \$2 13/17

Add Choice of Protein:

- 6 Oz. Mesquite-grilled Chicken Breast 6
- 5 Oz. Blackened Grilled Tofu Skewer 8
- 5 Oz. Buttermilk Fried Calamari 8
- 5 Oz. Mexican White Shrimp Skewer10
- 4 Oz. Mesquite-grilled Salmon Medallion* 14
- 4 Oz. Mesquite-grilled Beef Tenderloin*15
- 2 Ea. Pan Seared Diver Scallops.....19

GOURMET HANDHELDS

- Tonto Reuben** pastrami, pepperjack, sauerkraut, poblano chile thousand island on marble rye.....add Jalapenos \$2.....22
- Copper State 'Sweet Diablo'** * 8oz. K4 Ranch local angus beef, sweet and spicy chili jam, blue cheese, bacon, arugula..... 24

- Tonto Burger*** † 8 oz. wood-grilled corn-fed patty, sharp cheddar -or- pepper jack, lettuce, tomato, pickle, crispy onions, brioche bun21

Served with Choice of Side: fries, sweet potato fries or house salad

- ADD:** roasted green chili, pickled jalapenos.....2.ea
- bacon, avocado, blue cheese, wild mushrooms.....3.ea

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